



Nestled in the heart of Honfleur, La Boucane is much more than just a restaurant: it is a place that has carried on a tradition of warmth and hospitality for generations. Once run by the renowned Mère Toutain, this inn welcomed artists, writers, and travelers in search of inspiration.

Among them was Claude Monet, who immortalized La Boucane in his famous 1867 painting *The Road in the Snow*.

We are proud to continue this tradition of hospitality, celebrating the authentic flavors of our region while honoring the artistic heritage that still resonates within these walls. Let yourself be carried away by the unique atmosphere of this place, where history and gastronomy come together.





STARTERS

DUCK FOIE GRAS	25€
Naturally cooked, apple and fennel chutney	
✓ PERFECT EGG	22€
From the Bourneville farm, asparagus and parmesan shavings, wild garlic espuma	
✓ TOMATO TARTARE	21€
Burrata, pistou, crispy shallots	
✓ QUINOA	19€
Salad with charred avocado, beetroot, cucumber, and fried croutons	

MAIN COURSES

FREE-RANGE CHICKEN VALLÉE D'AUGE STYLE	36€
With rolled Darphin-style potatoes	
RIB OF BEEF (for 2 people, 30-minute wait)	95€
Grilled over an open fire, homemade French fries, baby romaine, cider balsamic béarnaise from Maison Le Paulmier	
MONKFISH OSSO BUCO	36€
Asparagus risotto, fresh herb beurre blanc	
✓ SPRING VEGETABLE FRICASSÉE	21€
With lettuce coulis	

SIDE DISHES

Camembert Mac & Cheese	10€
Homemade French Fries	10€
Green Salad	8€

PLATE OF NORMAN CHEESES

To be ordered before your meal	12€
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DESSERTS

To be ordered before your meal	14€
PUFF PASTRY APPLE TART	14€
Farm cream from Borniambuc and Calvados ice cream	
STRAWBERRY MELBA	14€
Vanilla and lemon cream, strawberries, vanilla ice cream, red fruit coulis	
CHOCOLATE AND COFFEE TART	
With caramelized hazelnut shards, cappuccino ice cream, chocolate sauce	

Prices are inclusive of taxes and service

Our products are sourced from local fishing and farming; they may vary occasionally depending on the seasons and artisan production.



SEAFOOD PLATTER

70€

To be ordered before 6pm the day before your meal

1 crab
6 oysters
6 langoustines
10 pink shrimp
200g whelks

Whole lobster supplement
Price subject to seasonality

OYSTERS NO. 3 FROM BLAINVILLE-SUR-MER

By 6	20€
By 9	30€
By 12	40€

THE MÈRE TOUTAIN MENU

Served Monday to Friday, at lunch only

48€



TOMATO TARTARE
Burrata, pistou, crispy shallots

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VALLEE D'AUGE CHICKEN
Normandy cider sauce, Darphin potatoes

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PLATE OF NORMAN CHEESES
Fig and grape chutney

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PUFF PASTRY APPLE TART
Farm cream from Borniambuc, Calvados ice cream

Prices are inclusive of taxes and service

Our products are sourced from local fishing and farming; they may vary occasionally depending on the seasons and artisan production. All our meats are born, raised, and slaughtered in France.

All of our dishes are "Homemade" and are prepared on-site using raw ingredients.

Information on allergens is available upon request.